

168 April 23.

PRICES HELD UP EXTRA WELL

Dozen Craft at T Wharf This
Morning Will Accordingly
Profit Thereby.

The shore fleet for the greater part supplied the T wharf market this morning, an even dozen arrivals besides what the gill netters sent up from here being on hand when the morning's trade commenced.

Sch. James and Esther had 40,000 pounds, the largest haul of the morning. Several of the crafts averaged from 15,000 to 20,000 pounds each.

Wholesalers quoted \$5 to \$5.50 a hundred weight on haddock and large cod, \$3 for market cod, \$2.50 to \$4.50 for hake and \$3 to \$4 for pollock.

Boston Arrivals.

The fares and prices in detail are:

Sch. James and Esther, 2500 cod, 26,000 hake, 10,000 cusk.

Sch. Jessie Costa, 18,000 haddock, 3500 cod.

Sch. Mary C. Santos, 11,000 haddock, 6000 cod, 2500 hake.

Sch. Eleanora DeCosta, 10,000 haddock, 4000 cod, 2500 hake.

Sch. Rose Dorothea, 12,000 haddock, 5000 cod.

Sch. Natalie J. Nelson, 14,000 haddock, 3000 cod.

Sch. Edith Silveria, 5500 haddock, 1600 cod.

Sch. Ethel B. Penny, 13,000 haddock, 4000 cod, 9000 hake.

Sch. Rita A. Viator, 2500 haddock, 1200 cod.

Sch. Dixie, 2700 cod.

Sch. Fitz A. Oaks, 3100 cod, 1000 hake.

Sch. Richard T. Nunan, 2200 cod, 17,000 hake, 4000 cusk.

Haddock, \$5 to \$5.50 per cwt., large cod, \$5 to \$5.50; market cod, \$3; hake, \$2.50 to \$4.50; pollock, \$3 to \$4.

April 23.

The "Pure Food Law" Amendment.

"The fish canning industries have always co-operated with the federal government in the placing of such safeguards around the production of their products so as to best protect the public, says the Pacific Fisherman editorially.

"Nor will the industry suffer from the latest amendment to the 'pure food law' which became effective March 1, but the provisions of which will not be enforced until September 1, 1914. This amendment requires that packages must plainly and conspicuously state the quantity of the contents in terms of weight, measure or numerical count.

"Although it may be more difficult to indicate the exact weight of canned fish than other products, a safe maximum net weight can be determined on so that canners will not be in danger of violating the terms of the law. The amendment, however, is not unreasonable in its terms, nor will the government split hairs on the point, for the measure provides that reasonable variations are permitted and tolerances and also exceptions as to small packages shall be established by rules and regulations made in accordance with the provisions of the food and drug act."

Important Decision.

Herring and mackerel in bouillon, in tomato sauce or soured and placed in tins, are pickled or salted mackerel within the meaning of the tariff law, according to a decision of the customs court in Washington, D. C., March 25. The herring are thus dutiable at one-half a cent a pound and the mackerel at one cent. The government, in the hearing, contended they were fish in tins, dutiable at 30 per cent. ad valorem. If the decision stands on appeal, the government will probably have to refund about \$1,000,000 in duties.

April 24.

WHEN THE LOBSTER BECOMES INSANE

Plugs in Claws
Prevent It From
Committing Murder

After a most careful and exhaustive study of the lobster, I have come to the conclusion that in plugging the claw it does not harm the lobster in any way, says Henry F. Russell in "The Caterer." The head of the lobster is called the cephalic, the body carapace, and the tail part is the posterior abdomen.

The creation of the world consists of animal, vegetable and mineral in nature, and along these lines I wish to point out that the lobster does not come under the animal nature any more than a canary or a caterpillar.

In 1904 I attended the illustrated lecture of Dr. H. C. Williamson at the British Museum, London, England. In his lecture the doctor specially referred to the pincer claw, and was of the opinion that it suffered no pain. For instance, a lobster when taken from the water in its rage becomes insane, and it is necessary to plug the claw in order to subdue it.

A lobster moults eight times in the first year, five times in the second year, three times in the third year after which the male moults twice and the female once a year. When it moults the carapace opens and all of the meat of the lobster leaves just as it is formed. Should it come in contact with any other fish or inhabitant of the sea, and in its nervousness put up fight, and the pincer claw should be damaged, a new one will grow in its place in a deformed species the first year, but the second year it will be a perfect claw.

In dissecting the claw we find the absence of all vital organs, such as veins and arteries, and there is no circulation of blood. Therefore, I claim that where these organs do not exist, there can be no pain.

The lobster breathes through its side plates and not through its head, but the most important part of the whole creature is certain hairs that grow on the legs, etc. They are known as the olfactory filaments and are really the nerves of the lobster.

If a piece of meat should be thrown into the water it does not see it; it merely sees the shadow passing before its eyes.

The plug that is placed into the lobster is merely placed there to prevent it from killing its brothers and sisters and, in its intense excitement, from committing suicide.

There is a sort of liquid in the body, which some professor of zoology would term blood in the absence of finding the actual material and, when the lobster throws off any of its claws one particle of this liquid saves the rest of the substance from leaving the body.

I have had the experience of going out on a fishing yacht off the coast of Queenscliffe, Australia, and we caught a crayfish. Several of the legs were broken, but this did not affect the creature at all.

The chief part of the nervous system is the ventral nerve chain which runs along the under side of the body. This is a long cord having in it a series of knots or swellings, the nerve centers, from which the nerves are given off to the appendages and the organs of the body, none of these nerves reaching the claws.

I believe that an Act of Assembly was passed to protect domestic creatures, and that plugging does not constitute cruelty. The lobster when taken out of the water does not feel the same as when in the water. It becomes practically numb, and therefore the plugging is not felt.

In my experience of 30 years handling lobsters alive, I have broken many claws off, and I have found that these creatures do not suffer in losing a limb; they do not even throb.

It was in 1905 that I took a caterpillar, placed it in a portion of salt water and found that the crustacean substance came on a part of its body, just like a prawn.

I put the lobster in the class of an eel, or a snake, or a worm. If you cut these reptiles into sections they still live and will heal up and go on in life. Once I caught a lobster by its claws and its limb readily parted in my hand, when it struggled to escape.

If a lobster is not plugged we are putting in the way of dishonest stewards and hotelkeepers, in general, a means of selling dead lobsters which would cause ptomaine poisoning; and so place the lives of human beings in jeopardy. As an article of food; it is necessary to plug them in order to receive them alive. I visited the Cape of Good Hope in 1898 and off the shore of Capetown I saw 42 baboons lying dead from eating mussels and lobsters that had been cast up from the sea on the sands. I claim that this would do the same thing to human beings should lobsters be shipped without being plugged.

I claim that in opening an oyster which is in the same class as a lobster, we have to cut the muscles, and, after cutting the muscles, the oyster lives five and one-half to seven hours; a clam will live nine to eleven hours. I have timed this very accurately, and watched them under a magnifying glass.

About a year ago at this time, some officious officer of the S. P. C. A. of New York City wanted some cheap advertising and newspaper notoriety. He went to the defense of the oyster and made an awful stir because people ate them alive on the half shell. We have had expert opinions on oysters, and there is no doubt that they suffer great agony when eaten alive and kicking. They suffer most excruciating pains when you jab them with a fork, and put salt, pepper and tabasco sauce on them. But to eat a dead oyster—enough said. I ask the public for opinion on the oyster, the most fastidious of fish. The pride of a professional steward would be killed indeed if he were to take these things from his menu.

An eminent professor, Roy M. Minner, assistant curator of the Department of Invertebrate Zoology of the American Museum of Natural History, called the attention of the public to the particular part of the lobster called the pincer claw, and, inasmuch as a lobster can throw off a claw at will, he did not think that Providence would create an animal to undergo such discarding if it suffered pain. Lobsters underwent the same process in the time of the old Roman luxury.

Commenting upon the above, the Fishing Gazette says:

In view of the sentimental nonsense about cruelty to animals in so far as lobsters and turtles are concerned, Mr. Russell's able opinion and valuable experience should be used to plug the claw of these whimsical spasms of the foolish minds of the faddists.

April 24.

A Halifax View of it.

A Halifax exporter, whose interests are centered in the fish trade, is of a very different opinion from others in the trade, the Fishing Gazette says. He asserts that the reduction in tariff was made by the United States government for the express purpose of reducing present prices in that country. The duty taken off American producers would have to lower their prices accordingly, so as to prevent outside competition. Canadian fish would find no larger market in the States than had been in the past for the reason that the prices of American caught fish would be correspondingly reduced. Occasionally Canadian caught fish in answer to supply and demand would make their way into the States, but this happened before even when duty was imposed.

That Canadian fishermen and exporters in general will benefit by the change is the opinion of another local expert. The American's fishery methods are too extravagant and they will not be able to sell cheaply enough to offset the abolition of duty. This will make way for Maritime Province exporters.

Do You Believe It?

Hats off to Secretary of the Navy, Josephus Daniels, for his very sensible order putting "right" and "left" in the Seamen's vocabulary. By official order "port" and "starboard" no more belong to Uncle Sam's boats; naval men and sailors in your Uncle's hire are to talk like the rest of folks when describing the right side or left side of a boat. To our way of thinking this is a genuine reform, and one long needed. It was recommended by the general board, and has the approval of Admiral Dewey, so its opponents, if they be any, can't blame the new administration altogether. — Fishing Gazette.

✓ April 24.

STEAM TRAWLERS HAVE GOOD TRIPS

Quite a Number of Fares at
T Wharf Today—Prices
Still Up.

Boston fresh fish arrivals consisted of 16 fares this morning, two being steam trawlers with good sized catches. The Ripple hails for 53,000 pounds and Foam, 80,000 pounds.

Of the sailing fleet, sch. Adeline has 52,000 pounds, the largest trip, while the remainder of the crafts are from the shore with average fares.

Wholesalers paid \$3.50 to \$5 a hundred weight for haddock, \$3 to \$4 for large cod, \$2.25 for market cod, \$2.50 for pollock and \$1.25 for cusk.

Boston Arrivals.

The fares and prices in detail are:

Sch. Adeline, 20,000 haddock, 22,000 cod.

Sch. Manhasett, 3000 haddock, 6000 cod, 1000 pollock.

Sch. Topsail Girl, 9000 cod, 12,000 hake, 5000 cusk.

Sch. Olivia Sears, 1200 cod.

Sch. Ripple, 50,000 haddock, 3500 cod.

Sch. Foam, 76,000 haddock, 4000 cod.

Sch. Gertrude DeCosta, 11,000 haddock, 4500 cod.

Sch. Helen B. Thomas, 5500 haddock, 2400 cod.

Sch. Yankee, 10,000 haddock, 2500 cod, 4500 hake.

Sch. Mary, Edith, 6000 cod, 9000 hake.

Sch. Annie and Jennie, 9500 cod.

Sch. Rose Standish, 6500 cod.

Sch. Pearl, 1200 haddock, 1000 cod.

Sch. Eva Avina, 1000 cod.

Sch. Tecumseh, 300 haddock, 1000 cod.

Sch. Mary F. Ruth.

Haddock, \$3.50 to \$5 per cwt.; large cod, \$3 to \$4; market cod, \$2.25; hake, \$1.50 to \$3; pollock, \$1.50; cusk, \$1.25.

Foreign Mackerel Notes.

Says the Fishing Gazette: The market continues dull. Sales are slow, and there is only a moderate jobbing call for Norways and Irish. The tone is steady so far, but the tendency is toward lower prices in the near future. Fresh mackerel landings have been fair, with good prospects for the domestic salt pack. A New York importer says that imported mackerel are absolutely neglected, and there is almost no business doing in that line.

A report from Dingle, dated April 5, says in regard to Irish mackerel: "There were about 20,000 mackerel landed here this week. Of these about 5000 were cured, which will count about 340 fish to a packed barrel. The remainder were shipped to the English fresh markets."

At a recent meeting of the Hamburg Fishery Association, Prof. Ehrenbaum read a paper advocating the establishment of German mackerel fishing in the open North Sea, says the "Fish Trades Gazette." He pointed out that the mackerel come into the southern part of the North Sea, and especially the region frequented by Pinkenwarder fishermen, only to spawn, and were not then in good condition, while after spawning the schools frequented the Dogger Bank and the Great Fisher Bank, feeding and growing fat. Here the Norwegians had created an important mackerel fishery during the last 25 years, the fish being exported largely to the United States.

Portland Fish Notes.

Fish advanced in price slightly Tuesday. The fishermen are bringing in but few, and while this is due in part to unfavorable weather there is also a scarcity of fish off the Cape shore, and there seems to be no explanation for this condition.

The steam netters out of Portland manage to secure a catch nearly every day. The Alice was in Monday with a fine fare, nearly 10,000 pounds, while the Nashawena weighed out over 5000 pounds.

Two of the local fishing vessels started out Monday for the shore halibut grounds, the schooners Watauga, Capt. Lewis Doughty, and the Olympia, Capt. J. Doggett, two of the smartest skippers in the local fleet. The sch. Mary S. Sennett is also fitting for the same business and will go out the last of the week in charge of the veteran Capt. Miah Orchard.

The arrival of the Italian bark Antonio d'Alì, coming from Trapani with salt for the Lord Brothers, is looked for this week. She is now out 55 days and as she has made a previous run in a week's less time it is believed she will soon be seen in port. She was spoken on March 3, in lat. 33 N., on meridian.

HALIBUT PRICE HOLDS UP WELL

Sch. Waldo L. Stream in Here This Morning With 18,000 Pounds.

One halibut is all that is in here this morning in the way of off shore arrivals. Sch. Waldo L. Stream, Capt. Frank Stream from Quero, having 18,000 pounds of fresh halibut and 8000 pounds of salt cod. The New England Fish Company purchased the halibut this morning at 12½ cents for white and 9½ cents a pound for gray. The gill netters landed about 50,000 pounds of fresh fish yesterday, which were shipped to Boston. Steamer Mary F. Ruth came in here yesterday afternoon, but took her fare to Boston for this morning's market.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Waldo L. Stream, Quero, 18,000 lbs. fresh halibut, 8000 lbs. salt cod.

Str. Lydia, gill netting, 2000 lbs. fresh fish.

Str. Robert and Edwin, gill netting, 2200 lbs. fresh fish.

Str. Lorena, gill netting, 2200 lbs. fresh fish.

Str. Nora B. Robinson, gill netting, 900 lbs. fresh fish.

Str. Rough Rider, gill netting, 2300 lbs. fresh fish.

Str. F. S. Willard, gill netting, 3000 lbs. fresh fish.

Str. Prince Olaf, gill netting, 2000 lbs. fresh fish.

Str. Enterprise, gill netting, 3000 lbs. fresh fish.

Str. Bethulia, gill netting, 2000 lbs. fresh fish.

Str. Venture, gill netting, 2500 lbs. fresh fish.

Str. Philomena, gill netting, 2000 lbs. fresh fish.

Str. Hugo, gill netting, 2500 lbs. fresh fish.

Str. Anna T., gill netting, 1500 lbs. fresh fish.

Str. Evelyn H., gill netting, 2000 lbs. fresh fish.

Str. Ethel, gill netting, 3000 lbs. fresh fish.

Str. George E. Fisher, gill netting, 3000 lbs. fresh fish.

Str. Mary L., gill netting, 1700 lbs. fresh fish.

Str. Gertrude T., gill netting, 2500 lbs. fresh fish.

Sch. Little Fannie, gill netting, 5000 lbs. fresh fish.

Str. Harold, gill netting, 1600 lbs. fresh fish.

Str. Medomak, gill netting, 3500 lbs. fresh fish.

Str. Bessie A., gill netting, 1500 lbs. fresh fish.

Str. Sawyer, gill netting, 3000 lbs. fresh fish.

Str. Water Witch, gill netting, 1600 lbs. fresh fish.

Str. Mary F. Ruth, gill netting, went to Boston.

Sch. Adeline, via Boston.

Vessels Sailed.

Sch. Veda M. McKown, south seining.

Sch. Lucinda I. Lowell, halibuting.

Sch. Eva and Mildred, halibuting.

Sch. Elk, halibuting.

Sch. Manomet, south mackerel netting.

Str. Bessie M. Dugan, pollock seining.

Sch. Ella G. King, Provincetown.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large, \$5 per cwt.; medium, \$4.50; snappers, \$3.

Eastern deck handline codfish, large, \$5.25; medium, \$4.50.

Eastern halibut codfish, large, \$4.75; mediums, \$4.25.

Georges halibut codfish, large, \$4.50; mediums, \$4.

Cusk, large, \$2.25; mediums, \$1.75; snappers, \$1.25.

Pollock, \$1.50.

Hake, \$1.50.

Haddock, \$1.50.

Fresh Fish.

Splitting prices:

Haddock, \$1 per cwt.

Eastern cod, large, \$2; medium, \$1.75; snappers, 75c.

Western cod, large, \$2.25; mediums, \$2; snappers, 75c.

Peak cod, large, \$2; medium, \$1.75; snappers, 70c.

All codfish, not gilled, 10c per 100 pounds less than the above.

Hake, \$1.

Cusk, large, \$1.35; mediums, \$1; snappers, 50c.

Dressed pollock, 90c, round, 80c.

Bank halibut, 12½c for white and 9½c for gray.

Fishing Fleet Movements.

Schs. Oriole and Ingomar arrived at Shelburne Monday last and cleared.

Sch. Elmer E. Gray arrived at Liverpool Monday last and cleared.

Sch. John Hays Hammond passed Mulgrave Sunday last bound north.

Schs. Athlete, Governor Foss, Richard, Elsie, Paragon, Stiletto, Fannie A. Smith arrived at Canso, Monday last, bound north.

The Ice Report.

As telegraphed by the superintendent of the signal service to the Halifax Board of Trade, April 21:

Quebec to Anticosti, Magdalen Islands, Money Point, Cape Ray, Flat Point—no ice.

Steamer Bruce reports no ice from Port Aux Basque to Flat Point.

April 24

MORE MONEY FOR HERRING

Bay of Islands Fishermen Want It—Probably Don't Know of New Bill.

Says the Bay of Islands, N. F., Western Star: "Herring catchers of the west coast are asking themselves the question in what manner can we secure a better price for our catch?"

"Some suggest a certain mode of proceeding, while others a totally different one, and the contending parties discuss the pros and cons of each without being able to come to any conclusion mutually satisfactory. Some have asked us what we would propose?"

"Our answer is, it should be a very simple matter in these days of telegraph railway and steam connection for fishermen living in the different sections to come to some understanding upon a matter of such vital importance to them. The easiest way to set to work is for a deputation of fishermen from Bay of Islands to wait upon and confer with the fishermen of Bonne Bay, have a full and frank discussion of the whole matter, and, if co-operation be secured, then an agreement should be prepared embodying the terms and conditions under which herring will be sold in the future. This done, the fishermen in the Bay of Islands and Bonne Bay sections should appoint some persons from among their number for the purpose of securing the signatures of all the fishermen on the west coast. The work should be entrusted to competent and reliable men in order that the work of securing signatures to the agreement may be done in a thorough manner. It will require some money to defray expenses connected with the matter. Twenty cents from each fishermen will do this."

"Now this is a very simple and easy way to accomplish what the fishermen of the west coast have in view, and it does not require a high order of intelligence to make it a complete success. There is no necessity for organization of a complex character, such as a society or a union and there are many fishermen residing on the west coast who have the brains and energy to bring about a proper understanding among their brother fishermen if they would only develop sufficient interest in the matter."

"Unions are of a most beneficial character when properly managed and controlled and not made political engines of, such as the F. P. U. is. When politics and unionism in a country like ours go hand in hand one is sure to be the death-knell of the other. The scheming politicians and political wire puller is always on the alert to sell out the organization to the highest political bidder."

CURED FISH MARKET QUIET

There is not much movement recorded in the New York dried fish market according to the Fishing Gazette. Only a moderate jobbing demand is reported. The Norwegian cod fishery to April 5 is reported as 30,700,000, against 57,600,000 same time last year.

Recent advices from Halifax state that the dried fish market there is quiet, and that no profitable sales are being made.

As to export conditions the West Indian Markets are not over stocked, but Porto Rico, the biggest consumer, seems to be able to get all the supplies she needs on consignment and therefore the order business from that island is practically nil, says the "Maritime Merchant." We understand that account sales on consigned shipments to Porto Rico are netting exporters about 30 cents a quintal under present cost price here. As for the other foreign markets, the news from Northern and Southern Brazil is that receipts early in the year were heavier than they should have been, and that in consequence the end of the Lenten season finds dealers still heavily stocked. Today's values in these markets are about 3 shillings less than they were in December. From Oporto we are advised that conditions have recently improved and best quality fish are now wanted at full prices; the Mediterranean trade, too, is quite satisfactory at the present time.

The latest report of the Norwegian fisheries gives 22,500,000 fish for the season, while the report for the corresponding period last year gives 55,500,000 fish. As a matter of fact, says the "Trade Review," the catch to the first of April this year is the smallest for four years. In 1910, at this date, the count was 26,000,000, and in 1911 it was 24,000,000. Last year it had reached 55,500,000, as stated above. The total catch of the Norwegians last year reached over 90,000,000; it will scarcely reach the average of from 50,000,000 to 60,000,000 this season.

HERRING SHOW AT NOVA SCOTIA

The Halifax, N. S., Herald of Tuesday last says: "It fell to the smack Margaret M. Gray to find the first herring off Halifax harbor, a baker's dozen being taken in a trap at the farther end of Eastern Passage. They were sold to the North Atlantic fisheries, being a fair size. Encouraging reports are coming in from several districts showing the silvery scaled beauties will soon be found in force. At Queensport about five barrels were netted yesterday, says a dispatch to the Halifax Herald over the Western Union wire, while at Souris, P. E. I., the fish have been in evidence but no large body have been seen up till last evening along the eastern shore. One schooner from Boston baited at Souris yesterday. There has been no further word from the Magdalen Islands, where about 60 Nova Scotian and Gloucester vessels are cruising about seeking herring."

SCH. RAMONA DAMAGED BY ICE

The sch. Ramona, Captain Ned Barry, put into Burgeo, N. F., Saturday with her stem badly damaged by the ice. The Ramona is owned by the Gorton Pew Fisheries Company of this city and was bound from St. Pierre to Rose Blanche.

Ice Gone Off Channel.

As the ice has moved off the Newfoundland coast, fishermen around Channel and Port aux Basque no longer find difficulty in operating and each day they get on the ground and secure good hauls. On the 10th instant, the men were getting six to eight quintals each.

Blocked With Ice.

A letter from Gaultois, Hermitage Bay, N. F., to Mr. LeMessurier, Deputy Minister of Customs, says: "At present this place is blocked with ice and has been so since March 16. This is the first time in thirty years that such has occurred."

April 24

SINGLE HEAD COMMISSION

With Two Deputies, Favored for Fisheries and Game Dep't in New Bill.

The Committee on Fisheries and Game yesterday reported to the Senate, in a new draft, a bill in accordance with the report of the Commission on Economy and Efficiency a bill to abolish the existing Fish and Game Commission and to authorize the governor to appoint a commissioner on fisheries and game at a salary of \$5000 and two deputies—one to be commissioner of coastwise fisheries and game and the other to be commissioner of inland fisheries and game at salaries of \$3000 each. The term of office for the commissioner and the deputies is to be five years. Messrs. Smith and Look of the House dissent.

April 25

SEVERAL CRAFTS STRIKE POLLOCK

Pollock have struck in and yesterday several of the gasliners struck them down to the eastward and made a set. The Bryda F. took 12,000 pounds, while the Bethulia arrived last evening with 25,000 pounds. Another trip was seined by the Enterprise, the craft having 25,000 pounds which she took to Boston for this morning's market.

A number of the boats off here report pollock schooling yesterday and now that the fish have shown up several of the crafts will get underway.

Another For Pensacola.

Having evidently lost one smack, the Althea Franklin, the Warren Fish Company will soon have another smack to replace her. The smack Clara G. Silva, built along the same lines and about the same size of the Hop, already owned by the Warren Company, sailed for Pensacola from Gloucester on Tuesday afternoon at 5 o'clock.

The new smack is expected to reach Pensacola via the snapper banks and it is supposed that she is in command of Captain Park Rollins. However this is not certain as the commander's name was not given in the dispatch received by the smack's new owners which gave the hour of her departure for Pensacola.

The Clara G. Silva is the first New England fishing vessel to be bought by Pensacola parties this year. About a half dozen Gloucester and other Massachusetts boats were purchased by local dealers last year.—Pensacola News, April 18.

After Gray Cod.

The Canadian Fish and Cold Storage Co. of Prince Rupert, B. C., will send two power schooners each of 1000 tons capacity to Bering sea this month to fish for gray cod. One schooner had been bought in San Francisco early this month and negotiations were under way for the purchase of another.

It is announced the company will also shortly engage in halibut fishing in the north in the vicinity of Hecate straits. The company owns three trawlers which can be used for halibut fishing, three large halibut auxiliary schooners, and intends building two more of the latter type.